

# MITOLO

purity · elegance · power

SERPICO CABERNET SAUVIGNON

*Vineyard Region*  
McLaren Vale



## 2008 VINTAGE

## TASTING NOTES

### *Background*

Mitolo Wines is a family owned business, established in 1999. It is borne of and led by the founder and owner Frank Mitolo's vision: to create a range of wines of individuality, integrity and utmost quality. Whether it is the care in the vineyard, or in the winery, or the work of the many different coopers who source and shape the diverse barrels which are used at Mitolo, each wine is nurtured and developed with zealous passion that spares no effort or investment to ensure that the best of everything is brought together to make wines of elegance, purity and power. Winemaker Ben Glaetzer became a partner in 2001.

### *Key Facts*

Mitolo delivers wines that express purity of varietal flavour, show elegance of structure with soft tannins whilst being rich, powerful and complex. All the grapes are picked on flavour ripeness which contributes to the soft, ripe tannins and vibrant fruit which is a key characteristic of all Mitolo wines. Serpico uses the 100% Amarone winemaking technique of drying the grapes to increase concentration of flavour, mid palate roundness and softness and contributing complexity with silky tannins..

### *Vineyard*

The Cabernet comes from the Chinese Block vineyard which is located in the Willunga district at the southern end of McLaren Vale. The grapes are grown on black Biscay clay and hand picked at 13 baume and placed onto 10kg drying racks. Yeild is around 2 tonnes an acre (35hl/ha).

### *Vintage 2008*

Rainfall in late December and late January topped up soil moisture to retain canopy health. Mid-January the temperatures in McLaren Vale were in the 20oC range most days and these mild conditions persisted into the start of March. Cool and dry conditions during berry ripening were conducive to excellent flavour, colour and phenolic development. Vintage started in the first week of February, slightly earlier than average, with much of the premium fruit off the vine with high natural acid due to the cool early summer and healthy canopies. The heatwave, which saw a record run of 15 days over 35oC, interrupted perfect vintage conditions in McLaren Vale, causing the most condensed harvest in the region's history. Whilst there were challenges with the sudden ripening, overall 2008 will be a great year for quality. *Courtesy of the Phylloxera and Grape Industry Board of South Australia.*

### *Vinification*

The grapes were left to dry on the 10 kg drying racks for 5 weeks and 2 days in the traditional Amarone manner resulting in 30% bunch weight loss. The wine was fermented on skins for 2 weeks and left to macerate for a further 3 weeks prior to pressing.

### *Maturation*

Aged for 10 month in 80% new French oak and 20% French coopered American oak. A total of 16 coopers are used for the Mitolo oak regime.

### *Tasting Notes*

Opaque dark red with youthful purple hues. 2008 Serpico has a very diverse aromatic spectrum; cut black plums intermingle with leather and herbal spice. The tannin structure is seamless, finishing with rewarding tightness. Flavours of anise, blackcurrant and roasted coffee bean prevail.

### *Cellaring*

Will evolve well with good cellaring for 10-15 years

### *Winemaker*

Ben Glaetzer.